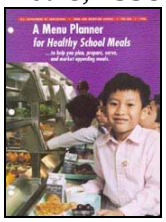
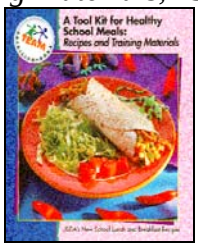
SMI Resources		
Resource	**Description**	**Ordering, Downloading, and/or URL Information**
U.S. Department of Agriculture, Food and Nutrition Service, *A Menu Planner for Healthy School Meals*, 1998 	Manual presents the basic concepts of the School Meals Initiative for Healthy Children— and explains how to translate the concepts into real meals for real children in real schools. It will help you plan, prepare, serve, and market appealing meals.	http://schoolmeals.nal.usda.gov/Recipes/menuplan/menuplan.html
U.S. Department of Agriculture, Food and Nutrition Service, *A Tool Kit for Healthy School Meals:Recipes and Training Materials*, 1997 	This kit contains more than 50 quantity recipes for healthy school meals. The recipes include a nutrient analysis and marketing guide. The kit also gives guidance for promotion and preparing, modifying, and standardizing recipes. It is combined with updated recipes from the 1988 *Quantity Recipes for School Food Service* in the *Food Service USDA Recipes for Child Nutrition Programs Alphabetical by Recipe Name.* See below.	http://schoolmeals.nal.usda.gov/Training/train.html

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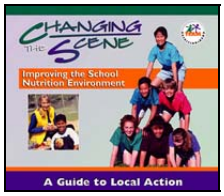
U.S. Department of Agriculture, Food and Nutrition Service, *Accommodating Children with Special Dietary Needs in the School Nutrition Programs – Guidance for School Food Service Staff*, 2001 	Guidance presents information on how to handle situations that may arise and offers advice about such issues as funding and liability. It also describes some of the factors which must be considered in the early phases of planning, and suggests ways in which the school food service can interact with other responsible parties in the school and the community at large to serve children with disabilities. Guidance is based on the policy guidelines outlined in FNS Instruction 783-2, Revision 2, *Meal Substitutions for Medical or Other Special Dietary Reasons.*	www.fns.usda.gov/cnd/Guidance/special_dietary_needs.pdf
U.S. Department of Agriculture, Food and Nutrition Service, *Changing the Scene: Improving the School Nutrition Environment – A Guide to Local Action*, 2000  	Tool kit addresses the entire school nutrition environment including a commitment to nutrition and physical activity, pleasant eating experiences, quality school meals, other healthy food options, nutrition education and marketing the issue to the public. This kit can help local people take action to improve their school's nutrition environment. The kit includes a variety of tools for use at the local level to raise awareness and address school environment issues that influence students' eating and physical activity practices.	teamnutrition.usda.gov/Resources/changing.html

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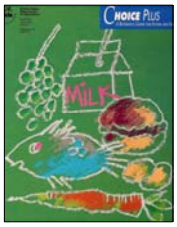
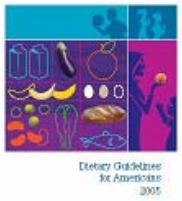
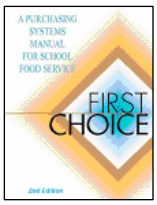
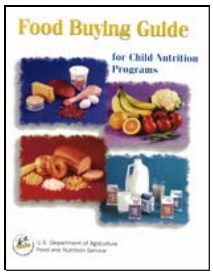
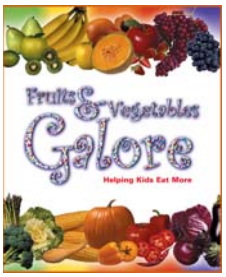
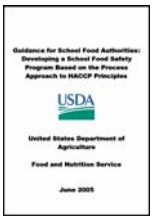
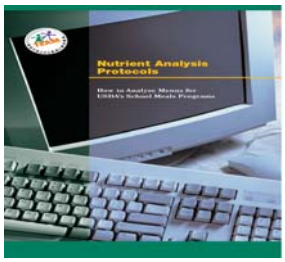
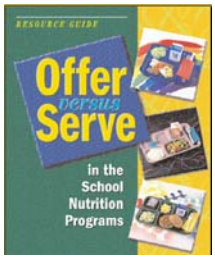
U.S. Department of Agriculture, Food and Nutrition Service, with the National Food Service Management Institute, *Choice Plus: A Reference Guide For Foods and Ingredients Edition*, 1997 	A resource on foods and ingredients to assist purchasers in developing food specifications consistent with nutritional goals and knowledge. Provides information to help program operators make informed decisions when purchasing products for use in school lunch and breakfast programs.	www.nfsmi.org/Information/choice_plus.htm
U.S. Department of Agriculture, Food and Nutrition Service, *Commodity Food Fact Sheet Database* **Food Distribution Programs** 	Web page provides links to the online commodity fact sheets database maintained for all Food Distribution Programs. Each fact sheet gives a basic description of the available USDA product, suggested uses, preparation and storage tips, as well as nutrition facts such as the number of calories, cholesterol levels, fat and sodium contents, etc.	www.fns.usda.gov/fdd/facts/commodityfacts.htm

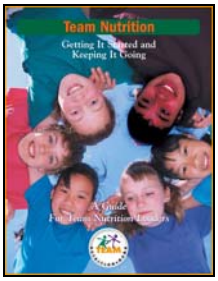
Resource	Description	Ordering, Downloading, and/or URL Information
U.S. Department of Agriculture and the U.S. Department of Health and Human Services, *Dietary Guidelines for Americans*, 2005 	Guidelines are published every 5 years and provide authoritative advice for people two years and older about how good dietary habits can promote health and reduce risk for major chronic diseases. They serve as the basis for Federal food and nutrition education programs.	www.cnpp.usda.gov/dietary_guidelines.html
U.S. Department of Agriculture, Food and Nutrition Service, *Eat Smart. Play Hard.*™ 	The web link to Eat Smart. Play Hard.™ is about making America's children healthier. It's about practical suggestions that will help you motivate children and their caregivers to eat healthy and be active. The Eat Smart. Play Hard.™ Campaign messages and materials are fun for children and informative for caregivers. To make your job easier, we have kid-tested the messages and based them on the Food Guide Pyramid and Dietary Guidelines for Americans.	www.fns.usda.gov/eatsmartplayhard/

Resource	Description	Ordering, Downloading, and/or URL Information
U.S. Department of Agriculture, Food and Nutrition Service, with the National Food Service Management Institute, *First Choice: A Purchasing Systems Manual for School Food Service, 2nd Edition*, 2002 	A resource to guide child nutrition professionals in their procurement procedures. Topics include steps in purchasing, the marketplace regulations, product movement, bid units, specifications, brand approval, receiving, and more.	www.nfsmi.org/Information/firstchoice/fcindex.html
U.S. Department of Agriculture, Food and Nutrition Service, *Food Buying Guide for Child Nutrition Programs*, 2001 	Tool to determine the contribution foods make toward the meal pattern requirements. It helps food service personnel to purchase the right amount of food and serve reimbursable meals (food based menu planning).	http://schoolmeals.nal.usda.gov/FBG/buyingguide.html To obtain a hard copy, contact FNS at: (703)-305-2609 or (703)-305-1624

Resource	Description	Ordering, Downloading, and/or URL Information
U.S. Department of Agriculture, Food and Nutrition Service, *Fruit and Vegetable Galore*, 2004 	This tool provides a wide range of information to directly assist schools in serving more fruits and vegetables in ways that motivate students to eat more fruits and vegetables. Resource includes three publications and five posters. Also included is a self-tutorial CD-ROM for Foodservice staff.	teamnutrition.usda.gov/Resources/fv_galore.html
U.S. Department of Agriculture, *Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles* 	This document serves as USDA guidance for the implementation of HACCP-based food safety programs in schools participating in the National School Lunch Program (NSLP) or the School Breakfast Program (SBP). It identifies the minimum elements that must be included in a food safety program based on HACCP principles.	www.fns.usda.gov/cnd/Lunch/Downloadable/HACCPGuidance.pdf

Resource	Description	Ordering, Downloading, and/or URL Information
U.S. Department of Agriculture, National Agricultural Library, *Healthy Schools Meals Resource Center* 	Web link to the Healthy School Meals Resource System (HSMRS). The HSMRS, as USDA's Training and Technical Assistance Component, assists state and local school foodservice programs meet the *Dietary Guidelines for Americans*. By using this Resource System, school nutrition personnel and trainers can easily locate appropriate and useful training materials available for loan from the collection of the National Agricultural Library	http://schoolmeals.nal.usda.gov
NFSMI, *Measuring Success with Standardized Recipes*, 2002 	Manual describes recipe standardization techniques in detail and includes examples, practice exercises, and reference materials. It is a "how-to" guide on recipe standardization for managers and cook-level employees. Includes a video and CD ROM.	www.nfsmi.org/Information/stdrecipes/complete.pdf

Resource	Description	Ordering, Downloading, and/or URL Information
U.S. Department of Agriculture, *Nutrient Analysis Protocols – How to Analyze Menus for USDA's School Meals Programs* 	This guidance manual establishes procedures to conduct an accurate nutrient analysis of school meals	teamnutrition.usda.gov/Resources/nutrientanalysis.html Copies will be distributed to state agencies and school food authorities with *The Road to SMI Success – A Guide for Foodservice Directors*, when that becomes available.
U.S. Department of Agriculture, Food and Nutrition Service, *Offer Versus Serve* 	The package will contain training modules for each of the menu-planning systems. Each module includes all the information and tools you'll need to successfully train staff on OVS. Package includes a Self-Tutorial Interactive CD-ROM, a resource guide, training video and marketing materials.	teamnutrition.usda.gov/Resources/offer_v_serve.html

Resource	Description	Ordering, Downloading, and/or URL Information
U.S. Department of Agriculture, *Serving It Safe: A Manager's Tool Kit*, 2nd Edition 	Describes why food safety is important and gives guidance on how foodservice personnel can assure the preparation and service of safe foods. Provides information based on the 2001 Food Code. Package includes 119-page manual, 102-page instructor guide, and 25 1/2" x 33" English/Spanish posters. Instructor guide provides an outline for conducting 10 hours of group training.	http://schoolmeals.nal.usda.gov/Safety/safe.html
U.S. Department of Agriculture, *Team Nutrition—Getting It Started and Keeping It Going: A Guide For Team Nutrition Leaders* 	The guide focuses on the critical first steps in initiating and implementing Team Nutrition, and also provides how to's, ideas in action, available resources, and real world challenges and solutions identified by the USDA's Team Nutrition Demonstration Project participating States and their schools.	teamnutrition.usda.gov/Resources/gettingitstarted.html

Resource	Description	Ordering, Downloading, and/or URL Information
U.S. Department of Agriculture, Food and Nutrition Service, *USDA Recipes for Child Nutrition Programs Alphabetical by Recipe Name*	These updated recipes from the 1988 *Quantity Recipes for School Food Service* and the 1995 *Tool Kit for Healthy School Meals* have been edited and reflect the changes made in the newest edition of the *Food Buying Guide for Child Nutrition Programs*. At present, the recipes are available only on the National Food Service Management Institute (NFSMI) and the Team Nutrition and Healthy School Meals Resource System web sites. The recipes will be printed by USDA/FNS at a later date.	teamnutritionusda.gov/Resources/usda_recipes.html